



26th Annual **NOAA FISH FRY**

Special thanks to -

- The Teresa & H. John Heinz III Foundation
- Anheuser-Busch, Inc.
- National Fisheries Institute Contributing Members -
 - Alaska Seafood Marketing Institute
 - Mid-Atlantic Foods
 - Sea Watch International

Door prizes sponsored by -

- SATO Travel
- The J.W. Marriott Hotel
- Shady Brook Farms, Company
- The National Aquarium
- NOAA/NIH Recreation & Welfare Association
- Zydeco Crayz
- Red Sage Restaurant
- NOAA Voluntary Action Committee
- Palomino Restaurant
- The community support organizations for the National Estuarine Research Reserves
- Subway-Ronald Reagan Building Food Court
- M & S Grill
- Red Tomato Restaurant

MC-

- Bob Schwartz-NOAA Video Studio

Music -

- Zydeco Crayz



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The National Oceanic and Atmospheric Administration
and the
National Fish & Wildlife Foundation
with the support of the
National Fisheries Institute

Welcome you to the 26th Annual NOAA Fish Fry

June 6, 2001

Contributors:
U.S. Department of Commerce
The National Fisheries Institute
American Sportfishing Association



26th Annual
NOAA FISH FRY

☞MENU☞

Soup

New England Clam Chowder
Seafood Gumbo

Fish

Fried Catfish
Baked Cod
Grilled Alaskan Salmon
Fried Flounder
Baked Pollock
Grilled Tilapia
Grilled Rainbow Trout
Grilled Grouper
Baked Whiting
Tuna Croquettes

Shellfish

Snow Crab Clusters
Steamed Shrimp
Fried Oysters
Boiled Crawfish
Fried Clams

Frog Legs

Salads & Side Dishes

Cole Slaw - Potato Salad
French Fries - Baked Beans
Corn on the Cob

Desserts

Watermelon - Pastries

Beverages

Beer - Wine - Soft Drinks
Bottled Water

☞GUEST CHEFS☞

Legal Seafoods - Grilled Catfish with Mango Salsa -

New England Clam Chowder - Pasta Salad

Chefs: Yale Woodson and Jason Pope
Coordinator & Public Relations: Deborah Kearney

Phillips Flagship Restaurant - Yakatori Tuna Skewers

Corporate Marketing Director: Randy Goldman

Fresh Fields - Whole Foods Market - Grilled Salmon

Seafood leader: John Kunkle
Marketing & Communications: Kathy Carroll

Mid-Atlantic Foods, Inc. - Pocomoke City, MD - Baked Clams Casino,

Cold clam salad, cold clam cocktail

Corporate Chef - Guy Simmons
Owners - Wally & Jackie Gordon

Trader Joe's - Grilled Teriyaki Shrimp

General Manager: Jeff Jones
Manager & Chef: Richard Flanagan

Louisiana Catfish Farmers/Catfish Farmers of America

Louisiana-style fried farm raised catfish

Huey & Libby Priest, James & Dot Harber, Ray & Marie Roberts

Sea Watch International, Ltd - Easton, MD - Country crispy clam strips,

New England Clam Chowder

Bob Redar - Executive VP
Prepared by the Coast & Geodetic Survey Society
Coordinator: Charlie Kears

NOAA - Darrell McElhaney's Seafood Gumbo

NOAA/NOS National Estuarine Research Reserves

"Taste of the Reserves"

Fried oysters - Steamed Oysters

Coordinator: Theresa Shearer, NOAA/NOS

The Alaska Seafood Marketing Institute - Grilled Alaska Salmon

Grilled Alaska Halibut

Barbara Belknap, Executive Director
Coordinator: Jim McCallum, NOAA/NMFS